Every Woman Can Be Her Own Beauty Doctor If She Desires



This neat and practical little street suit was made of beige chiffon broadcloth with trimmings of black satin. The highwaisted coat was fastened with a band and button of the black silk. Narrow little revers of the silk with pipings of beige taffeta and narrow straps of the same over the shoulders completed the trimming of the coat. This opened wide over a narrow-gored skirt devoid of trimming save for the sash of heavy black satin ribbon, knotted low and falling nearly to the skirt hem. The little turban worn with this was new and fetching. The crushed crown was of soft fine yedda braid. The turned-up brim and rosette at side were of beige satin, finely gathered on wires with puffings between.



many others have ward.

dryness thrust upon them by the use of hard water, alkaline soaps, astringent complexion tonics and

Look Pretty at Breakfast.

ect digestion, a good night's sleep and

matutinal meal. Nine hours' sleep is

sunshine shows every little line, every

shadow. Toilet lotions and face pow-

ders are only sordid at 8 in the morning.

But a good night's sleep smoothes the

lines and brings out the very best of the

face the next day. The prettiest girl

of twenty would look haggard and old

after three nights without sleep, if she

good for nothing and look it, too.

How does she manage it?

Y skin is so dread-fully dry. Do tell me what to do for the fingers apply with a ro-peaches and cream complexion is fatal, and vice versa.

If these directions are followed the always using an upward Swedish move-face is not only thoroughly cleaned, but is a piteous ment, taking particular pains to massage if kept up regularly a decided improveplaint frequently the parenthesis marks about the nose. ment will be noticed in the appearance of For the cheeks a kind of pinching, ca- the skin. A good thing to do at night ressing motion with the thumb and first is to rub cold cream into the palms of the ne Dean. And her finger is best, and about the temples de- hand, and, forming a cuplike hollow, invariable reply is scribe little circles with the tips of the strike the cheeks vigorously about twenty something like this: fingers to coax away the telltale crow's times in succession. This will fill out the Some skins are nat- a rotary motion, always with the upward urally dry, but very part of the stroke harder than the down-

Around the corners of the eyes only the exposure to wind and weather. Then, tips of the fingers may be used. Under shocking as it may seem, very few wom- the throat the stroke must be firm and en really wash their faces. Oh, yes, they strong, going upward toward the ear to all doubtless do go through the motion of prevent the flesh from gathering beneath washing according to their lights; but, the chin point. Now it is time to apply judging from the results, it is often a the hot face cloth. This is done by doulight that fails. But think not, maiden, bling a cloth several times that has how so fair thou art, that your skin will been dipped in hot water and wrung when a cream is found which the skin look soft and radiant unless you take out sufficiently to prevent the water from readily absorbs it should be adhered to dripping. This compress is pressed closely and applied daily by means of gentle the very best care of it, for it won't. to the face and another cloth placed over massage to nourish the subcutaneous tis-To bring about the desired effect the it to retain the heat over the face as sues. The objection often urged that face should be scientifically cleansed long as possible. The compress is al- any unguent is apt to encourage the at least once a week and every night lowed to remain on for about five min- growth of hair beside the mouth can if one has the time and sufficient strength utes. The face is then wiped and cream easily be overcome by cleansing that part of mind and stickativeness to carry on again applied as first described, then an- of the face with a mild soap and water. the good work. Of course, to have a other hot compress is followed by a cold A word as to the method of employing specialist massage the face is the ideal one, to the water of which ten drops of way. For stretched out in a reclining toilet benzoin have been added. After re- sults. Three kinds of cream should be chair with the eyes closed, nerves relax- moving the cloth and wiping the face chosen-a thin, soft cream for cleansing ed, a ministering angel indeed is the fair an astringent tonic is applied with a the skin, a nutritive skin food for the beauty doctor. Still, every woman can be soft sponge, and a little alcohol is poured massage and a non-greasy cream for her own doctor. Here's the prescription: in the palm of the hand and rubbed under application after the face is washed. Wash the face first with a soft piece of the chin several times to prevent too solid Lent is a favorite season for wome cloth, old linen preferably, dipped in a flesh from accumulating in this very un- to get themselves into good physical basin of tepid water in which has been desirable location. A slight sprinkling of condition. The comparative cessation of dropped a half teaspoonful of 5 per cent a good face powder to remove the shine gayeties gives greater opportunities not carbolic acid solution. Rub on the cloth is now necessary if the massaging has a little good castile soap and go gently been done during the day. And be careful health and beauty treatment, either at over the entire surface of the face, under to use the right shade of powder, for a home, in classes or professionally, the chin and about the ears. Then with brunette to use powder intended for a DAPHNE D

and is out of bed a good hour before

ed fifteen minutes the night before. So

So she sets herself to look after every-

Fashionable coats for spring show many

of the features that have been popular

throughout the late winter.

Why do some women go through life, she is just as neat as a new pin, and her coiffure has all the gloss of the hair-

however pretty they may be, without dresser's art. She can then enter the

8 and 10 a.m.? It is a matter, first of But, above all, the woman who looks all, of health; secondly, of method, and, best at the breakfast table is the bright

nights and no morning temper! Per- he is to catch a train or trolley

fast table point of view. The pitiless the breakfast table.

Some complexions are greatly improved by giving up water ablutions entirely and by being cleansed with cream, but most women are averse to doing away with the pleasant freshness that water gives, and others find that opening the eyes repeatedly under water tones and brightens them and preserves the sight.

The daily use of some kind of cream is indispensable to the dry skin, and only to rest up, but to take courses of

THE woman who looks pretty at the breakfast is due. She takes a tepid bath and a cold sponge after. She probably DECORATION for an Easter lunch-A eon table that is both new and breakfast table is always well has fifteen minutes' Swedish drill, or groomed at thirty-eight and makes breathing exercise. She has time, too, smart is to fill a low silver bowl with the family beauty look dowdy and di- to put her clothes on smartly and fasten pansies of all colors. If the stems are the button which more than likely is lapidated beside her. She is full of life hanging by a thread. Better still, she not especially long, a piece of wire netting can be placed over the top of the and spirit when the rest of the family feel dresses her hair as carefully as if she

woman who is her very best in the morning never lies long abed. She is called Easter Luncheon Decorations.

set on a large, round mirror, surrounded with a border of small ferns. At each that air of freshness and vigor between dining room with the assurance that she plate have a small pot of growing pan-8 and 10 a.m.? It is a matter, first of is carefully dressed and well turned out. sies, which may later be given as souvenirs. These look well if the pots are thirdly, of disposition. The pretty girl woman, the unselfish, tactful, lovable set in small paper cases made of stiff may outshine us all when arrayed in the woman who knows how to smooth the ir- cardboard covered with silver paper. glory of a party gown, but the really ritability of other people because she Should there be a guest of honor her glory of a party gown, but the really intentity of other people seems to should there be a guest of items healthy woman has her innings at the makes allowances. She knows her husband's or brother's short temper is due

healthy circulation are the first essen- body else, and her mere presence restores the predominating tones of the pansies tials to good looks and charm at the the family temper like a sunny day in win- Silver candlesticks should be used, if ter. She is the center from which all the possible, but effective shades can be

> the new trimmings, and it is being used in millinery to a great extent.

and mounted in a close-fitting necklace. hats to popular favor,

were going to a ball. And she has brush. bowl and pansles stuck in it. The effect is enhanced if the bowl is

No morning headaches, no restless to the fact that he has only a minute if or the case may be a small silver jardi-

the best of all cosmetics from the break- brightness radiates to every member of made of white paper garlanded with artificial pansies. Jet is the most conspicuous thing among

White net guimpes, soutached with the Any woman who has a collection of All womankind seem to rejoice at the Cord trimming, either covered or dyed. managed to survive the ordeal. No, de- color of the gown, are the latest wrinkle cameos would do well to have them set return of the small and medium-sized to match the material, is almost as

Dinner Toilet.



Pale blue satin liberty was used for the pretty dinner gown in the accompanying sketch. The lines are unusually graceful, becoming and unexaggerated. Soft folds of the satin were drawn over the shoulder and held by the broad girdle of satin, embroidered in gold. A band of this embroidery outlined the slightly low neck. The entire front of the bodice was formed of horizontal tucks of blue tulle. Blue tulle also served for the little transparent sleeve. The skirt was a perfectly plain four-gore model, with seam in front and the hem topped by a piping of the satin.

popular as soutache braid.

spite all theories to the contrary, the for yokes, collars and sleeves. MANY MODELS FREAKISH, BUT MORE CONVENTIONAL HATS



NEW YORK, March 20, 1909. back from an inthoughts

wended my way would following: 'Women may some ne mark) dominate politics with the bal-

said a suffragette to me the other day, season. men not only dictate to us what we shall eat, being all male bakers, butchers and caterers, but they dictate everyspection of spring thing we shall wear.' 'Yes,' I agreed, ever, does not score as did the "widow" 'men dictate to us what we shall wear, from puffs and hats to dresses and shoes. Then the horrid creatures laugh at us for adopting their fashions, and some of them certainly are say enough to call forth amusement. But, then, men, say the weaker sex, have no sense of hu-

It needs, though, no specially developed sense of humor to appreciate the absurdi- other lighter guise a lamp shade. In eyes. It is not unduly large, and it is at the back, the ends falling over the ties of the spring millinery that Parisian reality this "chopping bowl" model is a quite round in its normal state, with its back of the dress. artists have provided for our delectation. big. overshadowing, curved top affair, curved brim of straw or plaited lace This assortment is more ridiculous than and as I said, looks like an inverted or ribbon supporting a full crown. But bowl" and are young and pretty enough, anything women have been called upon bowl with a submerged human face in- there are others. lot, but at the present moment they don't to wear for years in the way of headgear side it. Every possible material seems to It is an undoubted fact that these let, it is called—in which you can lose lace. The principal trimming was of mer will sti even dominate their own personal affolly. Some of the new models rival in be used for the making of this remarkation will be used for the making of this remarkation.

"chopping bowl" hat, which, when car-

ever, does not score as did the "widow" the straw into surprising knots and be correct, for it was just an inverted and not only is the face obscured, in circumference, but in altitude. It twists, and where the braid itself cannot bowl. The brim was of closely plaited but the model droops so low at the back arises perpendicularly from the face to be depended upon to bring about the decream lace and the full crown of black of the head that the hair and neck are quite an awe-inspiring height. Yes, in- sired humpy appearance great balls and spotted tulle over a gold tissue. The deed; the caricaturists are going to have buttons of straw are distributed over the fine sport with the huge turbans and the hat to help out the effect of eccentricity. a huge crown of coarse straw and a bor-But milliners are agreed unanimously ried out in shirred silk, suggests a bird- that the shape is becoming and chic. cage, when of coarsely plaited and in- This particular hat when seen in per- velvet ribbon, which was carelessly terlaced straw a workbasket and in an- fection shades the face right down to the twisted about the crown and then knotted

fairs in the matter of clothes. 'Why,' absurdity the "Merry Widow" of last ble chapeau, from the most flimsy lace not every woman's wear. At a smart nearest relative would not recognize you around which were bouquets of tiny rose. and gauze to utilitarian pongee and linen. 5th avenue establishment I saw two hats in it unless he got a full view of your buds and forgetmenots placed in a prim Even when carried out in straw the effect of the kind just described. One of these face. These confections are like the oldsecond hat was still more bowl-like, with der of roses all round the brim. The only other trimming was a wide band of black

there is for you a bonnet shape-cabrio-

ing strings of tulle or ribbon that are the running. full bow under the chin.

at another shop was of a soft, pliable

little row. The ties on this bonnet were **

is wonderful, for in many instances the might possibly have been called a fashioned bonnets of long ago and frame of green velvet ribbon. Such a creation The new piece of sensationalism, how-millinery artist contrives to manipulate "clocke," but the description would not the face in the same coal scuttle style, would be prettiness itself on the right girl, but it is a style that is not to be rashly chosen. I inquired of a famous artistic mil-

concealed. The new bonnet has fascinat- liner whether the large hat was out of "The big hat that was brought from the back and tied in a thrown out of the back door recently by the fashionable now returns by the front door," was her phrasing of the situation. To substantiate her claim madame pro-A delightful cabriolet shape shown me duced a charming large black crinoline and its foliage in gray velvet; also a rose-Now, if you don't like the "chopping fancy straw in a light tan shade. The colored crinoline chapeau wreathed with straw braid was scantily plaited about the black ferns. So it looks as if the fight face, and under the brim was a frill of in millinery the coming spring and sum-The principal trimming was of mer will still be between the large and

THIS IS THE TIME TO PRESERVE THE SUB-ACID PRODUCTS OF THE TROPICS.

A strange commingling breath of heat and coid,
And howling winds that sweep the barren wold;
The bleakest month of all the varied year,
But at its close the bare brown hills appear.
—CLARENCE HAWKES.

SUNDAY MENU. BREAKFAST.

Oranges. Popovers. Coffee. DINNER.

Fruit Cocktail. Barley Soup. Radishes. Roast Chicken. Cranberry Jelly. Sweet Potatoes. Fried Hominy. Pineapple Pudding. Black Coffee. SUPPER.

Scalloped Oysters. Baking Powder Biscuits. Honey. Pincapple Cake. Ten.



apple, begins to lose its greatest excelsub-acid products of our tropic confines begin to come into the markets in abundance and so reasonable as to be

within the reach of looking."

orange marmalade. Now is the time to feathers. eat freely of pineapples, though the strawberry pines that are coming in just now are not as good for canning as the richer sugar loaf that comes later. This is the The new Pierrots are decidedly flimsy in time, too to be looking up your recipes appearance. for candying April violets and turning April's sunny faced dandelions into a wholesome and medicinal beverage.

are there days that are not busy for the serge and cravenette. woman who loves her home and delights in seeing that every one in it is comfortable, well cared for and their special tastes remembered? And first the orange marmalade.

Orange Marmalade.

While the genuine bitter Scotch marmalade is prepared only from the Seville oranges which are not always easy to seem to be coming into play. obtain, ordinary oranges combined with a few lemons or grape fruit make a good and exceedingly pretty.

A very excellent rule calls for the use of two lemons to every dozen large oranges, using, if possible, one bitter Cloaks for day and evening wear will sleeves. orange to eleven of the sweet. Slice the be more elaborate than ever. oranges very thin, removing the seeds. stand over night in an earthen bowl. The black.

tender. Add seven pounds granulated sugar and continue the cooking, stirring often, until the strips are transparent,

paper to each glass, dip in brandy, put Put six pounds crushed loaf or granulated over the fruit, then adjust the covers or seal the top with paper moistened with Allow no spaces where the air can pene-

If you prefer the marmalade to be more bitter, tie some of the seeds in a little marmalade is put in glasses.

Riverside Marmalade.

A Riverside orange marmalade that has an excellent reputation among all who How to Eat the Delightful Pinehave ever tried it is made in this way: Slice a half dozen navel oranges and two

Rhubarb and Orange Jam. Wash three pounds young rhubarb Having selected a ripe pineapple (a and the sirup when cooled of a jelly-like and cut in pieces about 2½ inches in green one is rank poison), cut off the pine or their equivalent in the canned one with crushed and sweetened pineapple. into glasses. This hardens after stand- the preserving kettle with cold water to the crown has been twisted, drive two tempt to use it in any dessert that re- Freeze. ing. Do not cover at once, but allow to cover and simmer three hours. Drain strong skewers down through the center quires the addition of gelatine. To seal properly, fit a round of the oranges and cut each in four pieces. sugar in the preserving kettle with just enough water to prevent sticking, and stir with a wooden paddle until it reaches the boiling point. Put in the oranges and rhubarb, stir until boiling, move to the edge of the fire and simmer fifteen

> before covering with disks of paper dip-ped in brandy. This is an old English recipe and an excellent one.

Turn into jars, but leave until cold

minutes.

lemons and let stand over night in two pineapple now coming into the markets tender, rich and totally lacking the tough stir in a cupful of sifted flour, stirring quarts of cold water. The slicing is done is not as good for preserving as the woody fiber that makes so many varieties in one direction until the mixture forms ened to taste, a pinch of salt and the went with a very sharp knife, first taking off sugar loaf that comes later, it is exthe thick ends. The remainder of the cellent for the table eaten in its natfruit is then cut in halves longitudinally. ural state and yields itself with infinite packed when at its best and sent from the Add four eggs, one at a time, beating cook a moment or two, then set the pan. Then resting the flat side of the fruit on grace to the concoction of various dainty field direct to the cannery, where within steadily. Spread the paste on buttered flat the morning the fruit and water luscious consistency and flavor. They bath of live steam. Every process is and a golden brown, then shut off the are boiled for forty-five minutes, after say one can take a teaspoon into a pine- accomplished by modern mechanical heat from the oven and leave the doors which five pounds of sugar heated in the apple field and eat the delicious pulp methods and nothing is added to the open so the eclairs may cool gradually.

should not be sliced for immediate eat- any number of delicious desserts at aling. Neither should they be peeled.

stem and throw away and twist out the with this proviso that the fresh pine length. Put three pounds oranges in crown. Into the shallow pit from which must always be cooked before you atcore until they just come through the bottom. Now pull the skewers apart, splitting the pine asunder from stem to

> These halves are then quartered and again divided, giving eight slices in all, without losing a drop of the juice. The slices can now be eaten from the hand. using the rind and eye as proper and convenient handles for conveying the pulp from fruit to the lips. After trying this way, few would voluntarily go back to the old method of slicing.

Hawaiian Pineapples.

fruit, the world- oven is added, and the whole allowed to from the rind as we do oranges; and fruit except pure granulated sugar. It When cool and just before serving, split cupful of a med American boil twenty minutes longer. The strips of until we have so enjoyed them we do comes in three forms, sliced, crushed and fill with a half pint cream whipped batter.

most a moment's notice.

In the recipes that follow the canned

Pineapple Pudding.

Butter individual ramekins or baking cups and drop in each a large spoonful grated or crushed pineapple. Over this ened pineapple (if very juicy it should substratum place a tablespoonful of soft biscuit dough, leaving plenty of room for it to rise. Cover the cups closely and set in a steamer over a kettle- of boiling water for about an hour. Turn out on pretty individual plates and serve with hard or liquid sauce as preferred.

Pineapple Eclairs.

New American canning plants in Hawaii To make the shells put two tablespoons are sending us some of the most delicious butter over the fire, with one cupful cold While the small rosy-tinted strawberry fruit in the world. The pines are large, water and a pinch of salt. When it boils,

a plate each half is held and sliced dishes and desserts. Those who have six minutes from the time it makes its tins in eclair shape, and far enough apart thin, making half circles in the peel which eaten pineapples in their native coun-appearance it is pared, cored, sized, to keep from touching. Bake about half look very pretty in the completed marma-try tell us brave stories of their sliced, packed and sealed ready for its an hour in a good oven until well risen

Pineapple Water Ice. pint of water, the stiffly whipped white of one egg and sugar to make very sweet.

Pineapple Turnovers.

Make a plain paste, roll thin and cut into four-inch squares. On each square put a large spoonful crushed and sweetbe drained) and a teaspoonful butter. Fold the squares into triangles, pinching the edges together firmly so they will not come apart. After pinching together dried, but not crisp. Make a sirup using brush the fold over with water. bake in the oven or fry in deep, hot fat. Serve warm with powdered sugar dusted

Pineapple Omelet.

Cook together in a frying pan two tablespoonfuls each flour and butter. Do roux a cupful shredded pineapple, sweetthe stiffly whipped whites of the eggs, in the oven and bake until the eggs are puffed and set. Turn out on a hot platter, sprinkle with sugar and serve hot.

Make a batter using a half pound sifted flour and three good-sized eggs, with a cupful of milk. This makes a very thin When smooth and free from

Pineapple Pancakes.

N March the winter's last wild thros are seen, next morning put over the fire and sim- peel should be transparent and the jelly not know the possibilities of pineapples. and grated, and a few cans of these in stiff and added to a cupful of preserved lumps bake in a well buttered frying with days of sunlight coming in between!

With days of sunlight coming in between!

Mer gently until the strips of rind are a fine amber in color.

Pineapples, according to connoisseurs, stock enables the housewife to turn out pineapple chopped fine.

Pan, making the cakes about eight inches pan, making the cakes about eight inches in diameter. As soon as brown on one When cooked on both sides Add to two large ripe pineapples shred- remove to a hot serving dish and sprinkle Bake the remainder of the batter in the same way, piling in layers with the pineapple between the cakes. Cut in triangular pieces like pie and serve very

Candied Violets.

Gather the required quantity of perfect sweet violets, white or blue. If possible pick in the early morning while the dew is still on them. Spread on an inverted sieve and stand in the air until slightly a half pound of pure granulated sugar and a half pint water. Cook without stirring until it spins a thread. Take each violet by the stem, dip into the hot sirup and return to the sleve, which should be slightly oiled. Leave for several hours. If the flowers then look preserved and clear they will not require a not allow the flour to burn. Stir into this second dipping; but if they appear dry as though some portions of the petals were not properly saturated dip again. Now have ready a half cupful melted fondant. Add a drop or two of violet extract and a few drops of water to reduce the fondant to a thin grayish paste-like consistency. Dip the flowers in this, one at a time, dust with powdered crystallized sugar and lay on oiled paper to harden. Rose leaves may be candied in the same way, substituting essence of rose for the violet, and a drop or two of cochineal to make the required color. A candy

dipper or fine wire can be used for dipping the rose petals. Crystallized Cowslips.

These make a prized English confection. serts. The flowers are gathered when in full bloom, washed gently and placed on a screen to dry. When this is accomplishimitation barque pearls, with a bunch of ed the stems are cut to within two inches of the head and the flowers are then laid heads down on the tray of the crystallizing tin, pushing the stalks through so the flowers shall be upright. When full put to be worn in not only white, but colors. the tray in the deep tin and fill with the same crystallizing sirup, pouring round the Some of the spring suits designed for sides and not over the flowers. When dry afternoon wear have the coat lapels em- arrange in baskets or use in decorating.

A Simple Way of Sugaring Flowers. A simpler way of sugaring flowers, where they are to be used at once, consists in making the customary sirup and cooking to the crack degree. Rub the The sheerest of lingerie waists are inside of cups with salad oil, put into decorated with soutache braid, along the each cup four tablespoonfuls of the flowedge of laces and tucks, pleats and medal- ers and sugar, let stand until cold, turn out and serve piled one on top of the

Dandelion Wine.

Measure out three quarts dandelion flowers, pressing hard into a quart measure so as to be sure and have enough to make the wine "good and bitter." Turn over them four quarts boiling water and let stand over night. The next day boil twenty minutes, then strain. And to the strained juice three pounds sugar, one orange and one lemon sliced and cook a few moments longer. Take from the fire, cool to lukewarm and add one yeast cane that has been softened in lukewarm water. two months, keeping full. When fermentation has ceased close tightly, let stand

a month longer, then rack off and bottle. This is a fine tonic particularly good in

lence, the delicious TACTITORIC BRIEF FOR FAIR

The new silks are superb.

Many of the new waists open in front. Hats should be, above all, "slender- as popular on hats as for waists.

There is quite a vogue for Turkish lace

The coming summer will be a great one

for embroidery. Busy days for the housewife, but when New boots are being made of both

> with us once more. Of the double-width modish satins there

the gowns more than ever. All sorts of odd and quaint trimmings wear. The directoire tunic of real lace is new

Gloves and shoes are being matched to

The directoire satins are to be had in all the lovely new colors.

Art ticking, braided in fancy designs, is much used for bureau covers. French and Japanese cotton crepes are

Yedda braid scarfs will be used as Now is the time to put up your store of Flowers have largely taken the place of drapery on many of the new spring hats. All the blues are to be popular, up to

the faintest Marie Antoinette tint. Some crude colors appear, notably a vivid mustard and heavy garish tan. Austrian crochet lace is much used, especially for doilles and tray cloths.

cotele, which is simply French for ribbed. The buttons of mirror glass are lovely, and are quite refined if not too large. The bronze shoe and bronze slipper are Strings serving no practical purpose will

be a feature of the new millinery. Shirred linings of soft satin often finish the brims of some of the smartest hats.

will be very fashionable as the summer edge of lace are very stylish.

cratwhile rivals the relate.

Pongees of the heavy sort are as good One of the most becoming head orna- There is nothing more beautiful than Add the lemons and enough cold water to Every one of the pink gowns in various as ever, and have come into their own ments seen lately was a filet of black the Chinese jeweled hairnet. It is made ment of the last century if it does not

Little princess tunics are being worn, mostly with side opening, and buttoning in the opera hood of this season. nearly to the hem. The old-fashioned toe slipper with big rosettes, are a fad of the moment. square gold or silver or bronze buckle is

A new idea in hair ornaments is an used, while for the theater and the opera adaptation of the old-fashioned back comb we see all the delicate shades. worn by children.

gowns and coats. The muffs made of light material are As handsome as possible is the new first indication of the spring. They are cozy, light and dressy.

tons, etc., will be used freely on colored

to the one-plece dress. The crepe de chines are as good as ever, have tunic effects and more tunic effects ranging from the simplest to the richest, during the coming season. mostly satiny weaves,

Scarfs of black tulle draped around the will take the place of the severely classi- clasps and buckles are very elegant, shoulders are very smart for evening cal vogue in toilets. Linen Dutch collars with two rows and cloths in such great quantities, they are Straight and somewhat narrow skirts an edge of real cluny insertion and an now shown in pastel colorings as well linery is the upstanding aigrette, which

tions and all-over embroideries.

The calash idea of 1780 is reproduced Plain colored satin ribbons, made into

Bib effects are one of the often repeated White trimmings, such as braid, but- characteristics of the present day gown of almost any description.

Lace and patterned net is just now liked

For street wear only the dark muff is

such long and strenuous use. The newest madras curtains no longer All-over soutached net yokes and show the deep border at the bottom of lions. guimpes are an exceedingly popular finish the curtains, but use as a frieze.

better than the plain net, which has had

For ornaments on the fronts or sides With the coming of summer fluffy ruffles of the directoire robes the immense Since milliners have been using metal

A new idea in trimming linen suits A curious novelty among the new trim-One of the fancies for the new season mings is washable tinsel. It comes in is to braid them with hempen strings, will be all-over soutache for yokes and various combinations of edgings, inser- the kind that are used to tie up parcels

as in gold and silver.

on a kind of lattice work.

A new hat for the theater is made of flowers at the side. Gowns of coarse cotton net embroider-

ed in a heavy crude darning stitch are broidered in a color to match the suit.

A number of new pique gowns of the

soft and very beautiful quality are trim-med in odd early nineteenth century

ways.

One of the new fashions is the over-It is a foregone conclusion that we shall blouse, made of net and braided all over with soutache. It is worn with any sort A trimming that will be popular in the

> A smart touch upon the spring milis placed right in the middle of the front.

spring gowns is a lattice work, made of

the material of the gown, of velvet and

The craze for embroideries on every Let stand two days, turn into a demijoun description of gown still continues, the or cask, keeping full by adding a little embroideries being chiefly of the glitter- sweetened water occasionally. Let rest

The old polonaise, that recalls the garmake three quarts and a half in all. Let shadings must have a relieving touch of again after the favor enjoyed by their velvet embroidered with silver and green of gold thread with tiny jewels strung copy it outright, is seen on some of the blood and liver trouble costumes.

EMMA PADDOCK TELFORD.